

Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

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INSPECTION	R&N	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular		<input checked="" type="checkbox"/>	8	01 / 02 / 2018		7-DAYS SUPERMARKET (HARMON)	
Follow-up	<input checked="" type="checkbox"/>			TIME IN	TIME OUT	PERMIT HOLDER	
Complaint			RATING	10:50 AM	1:30 PM	MOMO CORPORATION	
Investigation			D	SANITARY PERMIT NO.		LOCATION (Address)	
Other:				170001925		LOT 5007-3-ROUTE 16 HARMON	
ESTABLISHMENT TYPE				AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY
RETAIL				3	649-0372	1	2
						No. of Repeat Risk Factor/Intervention Violations	
						1	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Supervision						
1	IN	OUT	Person in charge present, demonstrates knowledge, and performs duties			6
Employee Health						
2	IN	OUT	Management awareness, policy present			6
3	IN	OUT	Proper use of reporting, restriction & exclusion			6
Good Hygienic Practices						
4	IN	OUT	N/A	N/O	Proper eating, tasting, drinking, betelnut, or tobacco use	6
5	IN	OUT	N/A	N/O	No discharge from eyes, nose, and mouth	6
Preventing Contamination by Hands						
6	IN	OUT	N/A	N/O	Hands clean and properly washed	6
7	IN	OUT	N/A	N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	6
8	IN	OUT			Adequate handwashing facilities supplied & accessible	6
Approved Source						
9	IN	OUT			Food obtained from approved source	6
10	IN	OUT	N/A	N/O	Food received at proper temperature	6
11	IN	OUT			Food in good condition, safe, and unadulterated	6
12	IN	OUT	N/A	N/O	Required records available: shellstock tags, parasite destruction	6
Protection from Contamination						
13	IN	OUT	N/A		Food separated and protected	6
14	IN	OUT	N/A		Food contact surfaces: cleaned & sanitized	6
15	IN	OUT			Proper disposition of returned, previously served, reconditioned, and unsafe food	6
Potentially Hazardous Food (TCS Food)						
16	IN	OUT	N/A	N/O	Proper cooking time and temperatures	6
17	IN	OUT	N/A	N/O	Proper reheating procedures for hot holding	6
18	IN	OUT	N/A	N/O	Proper cooling time and temperatures	6
19	IN	OUT	N/A	N/O	Proper hot holding temperatures	6
20	IN	OUT	N/A		Proper cold holding temperatures	6
21	IN	OUT	N/A	N/O	Proper date marking and disposition	6
Consumer Advisory						
22	IN	OUT	N/A		Consumer Advisory provided for raw or undercooked foods	6
Highly Susceptible Populations						
23	IN	OUT	N/A		Pasteurized foods used; prohibited foods not offered	6
Chemical						
24	IN	OUT	N/A		Food additives: approved and properly used	6
25	IN	OUT			Toxic substances properly identified, stored, used	6
Conformance with Approved Procedures						
26	IN	OUT	N/A		Compliance with variance, specialized process, and HACCP plan	6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Safe Food and Water						
27			Pasteurized eggs used where required			1
28			Water and ice from approved source			2
29			Variance obtained for specialized processing methods			1
Food Temperature Control						
30			Proper cooling methods used; adequate equipment for temperature control			1
31			Plant food properly cooked for hot holding			1
32			Approved thawing methods used			1
33			Thermometer provided and accurate			1
Food Identification						
34			Food properly labeled; original container			1
Prevention of Food Contamination						
35	X		Insects, rodents, and animals not present		X	2
36			Contamination prevented during food preparation, storage & display			1
37			Personal cleanliness			1
38			Wiping cloths: properly used and stored			1
39			Washing fruits and vegetables			1
I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.						
Person in Charge (Print and Sign) <u>PIC REFUSED TO SIGN</u>						
Date: _____						
DEH Inspector (Print and Sign) <u>L. NAVARRO, EPHO I</u>						
Follow-up (Circle one): YES <u>(NO)</u> Follow-up Date <u>N/A</u>						

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ESTABLISHMENT NAME 7-DAYS SUPERMARKET (HARMON)		LOCATION (Address) LOT 5007-3 ROUTE 16 HARMON
INSPECTION DATE 01/02/2018	SANITARY PERMIT NO. 170001925	PERMIT HOLDER MOMO CORPORATION

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
*TUNA SANDWICH / GRAB N' GO CHILLER	51.0		
*CALIFORNIA ROLL / GRAB N' GO CHILLER	57.5		
*TUNA MURUBI / GRAB N' GO CHILLER	43.5		
*CUT WATERMELON / DISPLAY CHILLER	46.5 / 47.0		
RAW SHELL ED EGGS / DISPLAY CHILLER	42.9		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A FOLLOW-UP INSPECTION WAS CONDUCTED TODAY FOR PREVIOUS INSPECTION DATED 12/22/2017, WHICH RESULTED IN A GRADE/RATING OF 28/C. PREVIOUS VIOLATIONS OF ITEMS NO. 2, 8, 33, 42, 50, 51, 52, AND 53 WERE CORRECTED. HOWEVER, REPEAT VIOLATIONS OF ITEMS NO. 20 AND 35 WERE OBSERVED AS DESCRIBED BELOW.	
20	MULTIPLE POTENTIALLY HAZARDOUS FOOD (PHF) / TIME AND TEMPERATURE CONTROL FOR SAFETY (TCS) FOODS DID NOT MEET TEMPERATURE REQUIREMENT FOR COLD HOLDING. SEE ITEMS WITH ASTERISK ON TEMPERATURE OBSERVATIONS ABOVE FOR LIST OF PHF/TCS FOOD IN VIOLATION OF TEMPERATURE REQUIREMENT. PHF/TCS FOOD SHALL BE MAINTAINED AT INTERNAL TEMPERATURE OF 41°F OR BELOW FOR COLD HOLDING TO LIMIT PATHOGEN GROWTH AND/OR TOXIN FORMATION.	
35	A SINGLE RODENT DROPPING FOUND ON THE RETAIL FLOOR NEXT TO THE DISPLAY CHILLER AT THE BACK. SOME FEEDINGS ON BAIT PLACED ON THE FIRST FLOOR AND SECOND FLOOR WAREHOUSES WERE FOUND. BASED ON THIS OBSERVATION, IT APPEARS THAT ACTIVE RODENT ACTIVITY PERSISTS. LAST PEST CONTROL SERVICE WAS DONE BY NOKAOI ON 12/30/2017 (SEE ATTACHED REPORT). PESTS SHALL NOT BE PRESENT AND THEIR ACTIVITIES CONTROLLED TO PREVENT CONTAMINATION OF FOOD AND FOOD CONTACT SURFACES.	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) PIC REFUSED TO SIGN	Date:
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DEH Inspector (Print and Sign) L. NAVARRO, EPHO I	/ R. ORIONDO, EPHO I	Date: 01/02/2018
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PICTURES OF THE REPEAT VIOLATIONS WERE TAKEN.

RETRIEVED "C" PLACARD NO. 01220.

GRADE SHALL BE DOWNGRADED DUE TO REPEAT VIOLATIONS.

POSTED "D" PLACARD NO. 0231 AND NOTICE OF CLOSURE PLACARD.

ISSUED NOTICE OF CLOSURE LETTER AND RE-INSPECTION REQUEST FORM.

SANITARY PERMIT SHALL BE SUSPENDED DUE TO REPEAT VIOLATIONS OF ITEMS NO. 20 AND 35, AND SHALL REMAIN SUSPENDED UNTIL ALL CITED VIOLATIONS ARE CORRECTED.

A \$100 RE-INSTATEMENT FEE SHALL BE PAID TO THE DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES UPON SUCCESSFUL COMPLETION OF ANOTHER FOLLOW-UP INSPECTION.

DISCUSSED THIS REPORT WITH OWNER, KYONGMO KH.

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Date:

DEH Inspector (Print and Sign)

L. NAVARRO EPHO I

/ R. ORIONDO EPHO I

Date:

01/02/2018

